

CITY OF LA VERGNE

NOVEMBER 2022

COMMUNITY COOKBOOK

50TH ANNIVERSARY
CELEBRATION



APPETIZERS

Ridiculously Easy Mild Salsa

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Slow Cooker BBQ Meatballs

Pumpkin Dip

Creamy Smoked Gouda Dip



Ridiculously Easy Mild Salsa

Submitted by Kathy Tyson

Ingredients

- 2 cans Diced Tomatoes
- 1 cup Cilantro, chopped
- 1/2 Onion, finely chopped
- Salt, Pepper, & Garlic Salt, to taste

Directions

1. Finely chop the diced tomatoes.
2. Pour extra liquid from the canned tomatoes into a mixing bowl.
3. Finely chop cilantro and onions.
4. Season to taste.
5. Stir and mix.

Note: For spicy salsa, add peppers, jalapenos, or hot sauce.

Jalapeño Poppers

Submitted by Kathleen Carey

Ingredients

- 6 Jalapenos
- 4 oz. Cream Cheese, room-temperature
- 6 slices Turkey Bacon
- Toothpicks

Directions

1. Preheat oven to 350°F.
 2. Wearing gloves, cup cap off jalapeños and slice in half lengthwise.
 3. Scoop out seeds and membrane. Remember to not touch your face!
 4. Spoon, one tablespoon of soft, room-temperature cream cheese into each jalapeño half.
 5. Wrap half a slice of turkey bacon around each and secure with a toothpick.
 6. Bake for 20 minutes or until cream cheese is lightly-browned.
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Texas Caviar

Submitted by Kelly Wright

Ingredients

- 1-15 oz. can Black-Eyed Peas, rinsed and drained
- 2-15 oz. cans Black Beans, rinsed and drained
- 2-15 oz. cans Shoe Peg Corn, drained
 - 1 Red Bell Pepper
 - 1 Yellow Bell Pepper
 - 1/2 Green Bell Pepper
 - 1 small Red Onion
 - 2 Roma Tomatoes -or-
 - 1 can of Rotel Tomatoes
- 1 bottle Italian Dressing

Directions

1. Rinse and drain the black-eyes peas and black beans. Drain the shoe peg corn. Core, deseed, and finely chop the bell peppers. Finely chop the red onion and roma tomatoes (or Rotel).
2. In a mixing bowl, add the beans, shoe peg corn, bell peppers, and tomatoes.
3. Add half of the dressing and mix all of the ingredients.
4. Add the rest of the dressing and serve with corn or Pita chips.

Maryland Hot Crab Dip

Submitted by Alderman Graeme Coates

Ingredients

- 1 lb. Crab meat
- 8 oz. Cream Cheese
- 8 oz. Sour Cream
- 1 Cup Fine Cedar Cheese
 - 1 Stick Butter
- Dash of Worcestershire Sauce
- 2 TBSP Lemon Juice

Directions

1. Mix all the ingredients together and bake at 275°F until the mixture begins bubbling (approximately 30-40 minutes).
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Bacon Wrapped Tater Tot Bombs

Submitted by Joan Thigpen

Ingredients

- 2 cups frozen tater tots, at room temperature
- 1 oz. sharp cheddar cheese, cut into 1/4-in. squares
- 4 slices bacon, quartered
- 1/4 cup brown sugar, packed
- 1 TBSP chopped fresh parsley leaves

Directions

1. Preheat oven to 400°F. Line a baking sheet with parchment paper or silicone baking mat; set aside.
2. Working one at a time, wrap each tater tot and cheese square in a piece of bacon. Repeat with remaining pieces.
3. Dredge each tater tot in the brown sugar, pressing to coat.
4. Place tater tots onto the prepared baking sheet, seam side down. Bake 20-25 minutes, using metal tongs to turn half way through.
5. Serve immediately, garnished with parsley, if desired.

Cajun Fire-Crackers

Submitted by Alderman Graeme Coates

Ingredients

- 1 Box of Saltine Crackers – Unsalted tops (4 Sleeves)
 - 1.5 cups Canola Oil
- 1 TBSP Red Pepper Flakes
- 1 TBSP Cayenne Pepper
 - 1 Packet Dry Ranch Dressing Mix
- 1 Ziploc Bag, 2.5 Gallon

Directions

1. In a Ziploc bag, add all of the ingredients except for the crackers.
2. Close the bag and shake until the ingredients are mixed well.
3. Add all 4 sleeves of saltine crackers and close the bag.
4. Turn the bag over several times to fully coat the crackers with the mixture and oil.
5. Let the bag rest for a couple of hours, turning the bag every 15 minutes or so.

Note: if you can wait until the next day, they are even better. This recipe you can make ahead of time and the crackers will keep really well.

Bacon Tomato Cups

Submitted by Lila Parker

Ingredients

- 8 slices Bacon
- 1 Tomato, chopped
- 1/2 Onion, chopped -or-
 - *A few Green Onions*
- 3 oz. Swiss Cheese, shredded
- 1/2 cup Mayonnaise
- 1 tsp Dried Basil
- 1-16 oz. can Refrigerated Buttermilk Biscuit Dough

Directions

1. Preheat oven to 375°F. Lightly grease a mini muffin pan.
2. In a skillet over medium heat, cook bacon until evenly brown. Drain on paper towels. Crumble bacon into a medium mixing bowl. Add chopped tomato, onion, Swiss cheese, mayonnaise, and basil.
3. Separate biscuits into halves horizontally. Place each half into the greased mini muffin pan. Fill each biscuit with the bacon mixture, about half full.
4. Bake 10-12 minutes or until biscuits are golden brown.

Max Cheese Dip

Submitted by Mack Hagerwood

Ingredients

- 1 Velveeta Cheese Block
- 1 can Rotel Diced Tomatoes and Peppers
 - 1 can Chili Hot Beans
 - 1 lb. TN Pride Sausage

Directions

1. Fry sausage and drain.
 2. Add Velveeta, Rotel, and chili hot beans. Melt until smooth.
 3. Serve with tortilla chips.
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Buffalo Chicken Taquitos

Staff Pick

Ingredients

- 8 oz. Cream Cheese, softened
- 1/2 cup Ranch Dressing
- 1/2 cup Buffalo Sauce
- 1 Rotisserie Chicken, shredded
- 1 cup Cheddar Cheese, shredded
- 24 Flour Tortillas, fajita size
- Non-Stick Spray

Directions

1. Preheat oven to 450°F and grease a non-stick cooking tray.
2. In a large bowl, mix cream cheese, ranch, and buffalo sauce until smooth.
3. Mix in the chicken and cheese.
4. For each Taquito, spoon a large tablespoon of the chicken mixture onto each flour tortilla. Spread in a thin line from one side to the other.
5. Roll each tortilla up tightly and place seam side down on the baking sheet.
6. Generously spray the tops of the taquitos with non-stick cooking spray.
7. Bake for 10 minutes then flip taquitos over. Bake for 5 more minutes until golden brown.

Slow Cooker BBQ Meatballs

Staff Pick

Ingredients

- 50-60 Frozen Meatballs
- 14 oz. Whole Cranberry Sauce
 - 12 oz. Cocktail Sauce
- 3/4 cup Light Brown Sugar
 - 1 cup Water
 - 1 cup BBQ Sauce
- Green Onion, finely chopped

Directions

1. Spray the bottom of your slow cooker lightly with cooking spray. Add frozen meatballs to the bottom of pot.
2. In a large bowl stir together cranberry sauce, cocktail sauce, brown sugar, water, and BBQ sauce. Pour over meatballs.
4. Cook on LOW for 4-6 hours or HIGH for 2-3 hours.

Pumpkin Dip

Staff Pick

Ingredients

- 15 oz. Can Pumpkin
- 5 oz. box Instant Vanilla Pudding
 - 16 oz. container Cool Whip
 - 1/2 TBSP Pumpkin Pie Spice
 - 1 Small Pumpkin

Directions

1. Mix pumpkin, pudding mix powder, cool whip, and pumpkin pie spice together in a large bowl.
2. Chill for several hours in the refrigerator. Meanwhile, carve out your pumpkin.
3. Fill the carved pumpkin with dip. Sprinkle with cinnamon. Serve with fresh apples slices, vanilla wafers, or ginger snaps.

Creamy Smoked Gouda Dip

Staff Pick

Ingredients

- 2 TBSP Unsalted Butter
- 2 TBSP All-Purpose Flour
 - 1 cup Milk
- 1 1/3 cup Smoked Gouda Cheese, shredded

Directions

1. Place butter in a saucepan set over low-medium heat. Once melted, whisk in the flour until combined.
 2. Add milk and whisk to evenly mix. Keep whisking as the mixture begins to thicken, about 10 or so minutes, or until it's to a point where it can thickly coat the whisk (or a spoon).
 3. Once the mixture has begun to thicken, add the cheese. Stir frequently as the cheese melts until smooth and creamy.
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BREAD

Quick and Easy Spiced Pumpkin Muffins

Velma's Banana Bread

Easy Rolls

Grandma's Banana Bread

Pumpkin Bread

Easy Parmesan Knots

Soft Salted Pretzels

Cinnamon Bread

Garlic Bread

Melt-in-your-Mouth Pecan Rolls

Cheesy Bread

Quick and Easy Spiced Pumpkin Muffins

Submitted by Jenny Kopp

Ingredients

- 1 box Spiced Cake Mix, any brand
- 1-15 oz. can Pumpkin Puree -or-
- *Homemade Pumpkin Puree*

Directions

1. Preheat oven to 325°F.
2. Mix together spiced cake mix and pumpkin puree.
3. Line a muffin pan tray with liners then spoon-in mixture.
4. Bake for 25 minutes, or until you can insert a knife or toothpick and it comes out clean.

Velma's Banana Bread

Submitted by Kathy Tyson

Ingredients

- 1 cup Sugar
- 2 cups Flour, sifted
- 1/2 cup "Liquid Shortening"
- 1 Egg, beaten
- 1 tsp. Baking Soda, dissolved in small amount of warm water
- 2 or 3 ripe Bananas, mashed
- 1/2 cup Chopped Black Walnuts

Directions

1. Preheat oven to 350°F.
2. Combine sugar with flour.
3. In a separate bowl, combine "liquid shortening" (Velma's recipe, but it's vegetable oil) with egg. Add flour and sugar mixture.
4. In a separate bowl, mix baking soda mixture with mashed bananas. Add to flour mixture.
5. Add nuts.
6. Pour into slightly greased loaf pan (4" x 8" or 5" x 9").
7. Bake for one hour.

*Note: Add about ½ cup brown sugar to make top of bread a little crunchy.
Also, you may need to add an additional 15 minutes to cook time.*

Easy Rolls

Submitted by Luanne Grandinetti

Ingredients

- 2 cups Bisquick
- 8 oz. Sour Cream
- 1 stick Soft Butter

Directions

1. Preheat oven to 400°F.
2. Mix ingredients well.
3. Place in each section of a greased muffin tin.
4. Bake until done.

Grandma's Banana Bread

Submitted by Jenny Kopp

Ingredients

- 2 cups Sugar
- 1 cup Stick Margarine
- 4 Eggs, well beaten
- 6 mashed Bananas
- 4 cups Flour
- 2 tsp. Baking Soda
- 1/2 tsp. Salt
- 4 TBSP Whole Milk
- 2 cups Chopped Nuts (optional)

Directions

1. Preheat oven to 300°F.
 2. Cream sugar and margarine. Add eggs and bananas and mix well.
 3. In a separate bowl, whisk together flour, baking soda, and salt. Gradually add to first mixture.
 4. Add milk one tablespoon at a time. *Note: you are looking for a "cake batter" consistency.*
 5. Bake for one hour. Start checking with a knife or toothpick around 45-50 minutes. The banana bread is done cooking when the knife or toothpick come out clean.
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Pumpkin Bread

Submitted by Connie Qualls

Ingredients

- 2.5 cups Sugar
- 1 cup Oil
- 4 Eggs
- 1 tsp. Cinnamon
- 1 tsp Nutmeg
- 2/3 cups Water
- 2 cups Pumpkin
- 3 1/3 cups Flour

Directions

1. Preheat oven to 350°F.
2. Mix the sugar, oil, eggs, cinnamon, nutmeg, water, and pumpkin in a bowl.
3. Add flour and mix until blended.
4. Bake in a bread pan for one hour or until done.
5. Makes at least two loaves.

Easy Parmesan Knots

Staff Pick

Ingredients

- 12 oz. Refrigerated Buttermilk Biscuits
- 1/4 cup Canola Oil
- 3 TBSP Parmesan Cheese, grated
- 1 tsp. Garlic Powder
- 1 tsp. Oregano
- 1 tsp. Dried Parsley Flakes

Directions

1. Preheat oven to 400°F.
 2. Cut each biscuit into thirds.
 3. Roll each piece into a 3-4 in. rope and tie into a knot. Tuck under.
 4. Place 2 inches apart on a greased baking sheet.
 5. Bake for 8-10 minutes or until golden brown.
 6. In a large bowl, combine the canola oil, Parmesan cheese, garlic powder, oregano, and parsley flakes.
 7. Add the warm knots into the mixture and gently toss to coat.
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Soft Salted Pretzels

Staff Pick

Ingredients

- 1.5 cups Warm Water
- 2 TBSP Brown Sugar
- 2 tsp. Quick Rising Yeast
- 4 TBSP Canola Oil, divided
 - 2 tsp. Kosher Salt
- 4.5-5 cups All-Purpose Flour
- 8 cups Water
- 1 TBSP Baking Soda
- 1 Large Egg
- 1 TBSP Water
- Coarse Kosher Salt
- 4 TBSP Butter, melted

Directions

1. Proof the yeast in the bowl of a stand mixer by adding the yeast, 1.5 cups water and sugar together. Cover with a towel and let it stand for 5-10 minutes until bubbles form.
 2. Add 3 TBSP of oil and salt. Using the dough hook, add in the flour a cup at a time on low speed until combined. Increase the speed to medium and knead the dough until the dough is smooth and pulls away from the sides of the bowl, about 4 minutes.
 3. Remove the dough from the bowl and pour remaining 1 TBSP oil into the same bowl. Form the dough into a ball and place it back into the bowl. Turn to coat with oil. Cover with a towel or plastic wrap and place in a warm place for 1 hour or until double in size.
 4. Preheat oven to 425°F. In a large pot bring the 8 cups of water.
 5. Divide the dough into 8 equal pieces. Roll each piece into a large rope and twist into a pretzel. Pinch the ends to the bottom of the pretzel. Repeat with remaining pieces. Add the baking soda to the boiling water and give it a little stir. Boil the pretzels, two at a time in the water solution for 45 seconds. Drain with a slotted spoon and place onto a parchment lined baking sheet.
 6. Once all boiled, beat together egg and 1 TBSP water and brush over the tops. Generously sprinkle with salt. Bake for 16-20 minutes or until golden brown. Remove from oven and immediately brush with melted butter.
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Cinnamon Bread

Staff Pick

Ingredients

- 2 cups Warm Water
 - 1 TBSP Yeast
 - 1/4 cup Sugar
- 5 cups Bread Flour
 - 2 tsp. Salt
- 1/4 cup Vegetable Oil
- 1/2 cup Powdered Sugar
 - 1 TBSP Cinnamon

Directions

1. Preheat oven to 350°F.
2. Place water in mixing bowl. Sprinkle sugar and yeast over water. Let stand 5 minutes.
3. Add flour, oil, and salt. Mix well. If too sticky, add more flour 1/2 cup at a time until smooth and workable.
4. Knead 2 minutes with mixer (or 5 minutes by hand). Let rise one hour, or until doubled.
6. Divide dough in half, rolling each to 9x15 inches, or as wide as your bread pan.
7. Sprinkle with powdered sugar and cinnamon.
8. Roll up tightly and place seam side down on greased bread pans.
9. Let rise until doubled, about 30-40 minutes.
10. Bake 30 minutes, or till golden brown.

Garlic Bread

Staff Pick

Ingredients

- 1 lb. French or Italian Loaf
- 2 oz. Cream Cheese, very soft
 - 1/2 cup Butter, very soft
- 1 TBSP Fresh Garlic minced
 - 1/2 TBSP Fresh Parsley, chopped
 - 1/2 TBSP Fresh Basil, chopped

Directions

1. Preheat oven to 375°F.
2. In a small bowl, add softened cream cheese, butter, half of the chopped herbs and minced garlic. Mix well.
3. Cut your bread loaf in half lengthwise. Place bread cut side up on a parchment paper lined or lightly oiled baking sheet.
4. Spread butter mixture evenly on top of the bread. Bake for 10 minutes.
4. For a more golden top, transfer bread to the broiler for about a minute or until top is lightly browned.
5. Sprinkle garlic bread with remaining fresh herbs, slice and serve!

Melt-in-your-Mouth Pecan Rolls

Submitted by Margaret Gyalog

Ingredients

- 1/2 cup Packed Brown Sugar
- 1/2 cup Butter or Margarine, softened
 - 1/4 cup Corn Syrup
 - 2 tubes (8 oz. each)
- Refrigerated Crescent Rolls
- 2/3 cup Pecans, chopped
 - 1/4 cup Sugar
- 1 tsp. Ground Cinnamon

Directions

1. Preheat oven to 375°F.
2. In a small bowl, combine brown sugar, butter and corn syrup. Spread in two greased 8-in. square baking pans; set aside.
3. Unroll each tube of crescent roll dough into a rectangle; seal seams and perforations.
4. Combine pecans, sugar and cinnamon; sprinkle over dough. Roll up, jelly-roll style, starting with the long side; seal edge.
5. Cut each roll into 16 slices. Place cut side down in prepared pans.
6. Bake for 13-17 minutes or until golden brown.
7. Cool in pans for 1 minute before inverting onto serving plates.

Cheesy Bread

Staff Pick

Ingredients

- 4 oz. Shredded Mozzarella Cheese
- 8 oz. Shredded Sharp Cheddar Cheese
- Chopped Green Onion, to taste
 - 1/4 cup Mayonnaise
 - 1 TBSP Sour Cream
 - Garlic Cloves, minced
 - 1/2 stick unsalted Butter, softened
- 1 loaf French or Italian bread

Directions

1. In a small bowl, mix the butter and garlic together until smooth. In a separate bowl, mix together the cheeses and the green onion. Stir in the mayonnaise and sour cream. Add the butter mixture to the cheese mixture.
 2. Preheat broiler. Slice loaf of bread in half horizontally, lay crust side down on a foil-lined baking sheet. Spread cheese mixture over the bread.
 3. Place under the broiler until nicely browned, about 3 to 5 minutes.
 4. Remove from broiler and let sit for 5 minutes until cool enough to handle. Slice the bread with a bread knife.
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SOUPS & SALADS

*Creamy Cucumber
Tomato Soup*

Chicken Salad

Potato Cheese Soup

Amish Macaroni Salad

Easy Taco Soup

Classic Chicken Salad

*Seven Can Chicken
Tortilla Soup*

Healthy Tuna Avocado Salad

Spicy Southwest Pumpkin Soup

Zucchini Salad

Busy Day Soup

Chicken Caesar Pasta Salad

Easy Tomato Soup

Creamy Pasta Salad

Instant Pot Hamburger Soup

Tuna Pasta Salad

Creamy Cucumber Tomato Soup

Submitted by Janet Richardson

Ingredients

- 1/3 cup Sour Cream
- 1/2 cup Mayonnaise
 - 1 tsp. Dried Dill
- 1/4 tsp. Garlic Powder
- 2 medium Cucumbers, sliced in half lengthwise and thinly sliced
 - 3 Roma Tomatoes, sliced lengthwise and thinly sliced
- 1/2 Sweet Onion, thinly sliced
- 2 tsp. White or Red Vinegar
 - Salt and Pepper

Directions

1. In a large bowl, stir together the sour cream, mayonnaise, dill, vinegar, and garlic powder.
2. Add the veggies and stir together with rubber spatula.
3. Add salt and pepper to taste.
4. Chill for at least two hours before serving.

Potato Cheese Soup

Submitted by Kim Gentry

Ingredients

- 1 qt. Chicken Broth
- 1 cup cubed potatoes
- 1 cup Onions, chopped
- 1 cup Celery, Chopped
- 1 package Frozen Vegetables
- 1 can Cream of Mushroom
 - 1 can Cream of Chicken
- 1 lb. Velveeta Cheese, cubed

Directions

1. Combine the chicken broth, potatoes, onions, celery, and vegetables in a large pot. Make sure there's enough broth to cover the vegetables.
 2. Cook on the stove for 20 minutes.
 3. Add the cream of mushroom, cream of chicken, and Velveeta cheese.
 4. Simmer on low for 15 minutes, stirring often.
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Easy Taco Soup

Submitted by Janet Richardson

Ingredients

- 1-2 lbs. Lean Ground Chuck
 - 1 can Pinto Beans
 - 1 can Black Beans
 - 1 can Kidney Beans
 - 1 can Sweet Yellow Corn
- 2 small cans Tomatoes, diced
 - 1 can Rotel
 - 1 small can Beef Broth
- 1 packet Ranch Salad Dressing
- 1 packet Taco Seasoning

Directions

1. Brown ground chuck until cooked. Drain the grease.
2. Add all other ingredients and mix well.
3. Cook on medium heat on stove top 20-30 minutes.

Seven Can Chicken Tortilla Soup

Submitted by Charlotte Buckus

Ingredients

- 15 oz. Black Beans, drained and rinsed
- 15 oz. Pinto Beans, drained and rinsed
- 14.5 oz. Diced Tomatoes, drained
- 15 oz. can Sweet Corn, drained
- 12.5 oz. can Chicken Breast, drained
- 10 oz. Green Enchilada Sauce
- 14 oz. Chicken Broth
- 1.25 oz. Taco Seasoning
 - 1 tsp. Cumin
 - 1 tsp. Chili Powder
 - 1 tsp. Garlic Powder
 - 1/4 tsp. Pepper

Directions

1. Add black beans, pinto beans, tomatoes, corn, chicken, enchilada sauce, broth, taco seasoning, cumin, chili and garlic powders, and pepper to a large stock pot.
 2. Bring to a boil, then simmer on low for 30 minutes.
 3. Serve with shredded cheese, sour cream, diced avocados, and tortilla chips.
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Spicy Southwest Pumpkin Soup

Staff Pick

Ingredients

- 2-15 oz. pumpkin puree
- 2-15 oz. cans Corn, drained
- 2-10 oz. cans Diced Tomatoes and Green Chiles
- 4 cups Chicken or Vegetable Broth
 - 4 cups Milk
 - 1 tsp. salt
- 1/2 tsp. White Pepper
- 1 tsp. Ground Ginger
- 1/2 tsp. Garlic Powder

Directions

1. Combine all ingredients in a large stockpot. Stir to combine.
2. Bring to a boil over high heat.
3. Reduce heat and simmer for 15-20 minutes, until heated through.
4. Add additional salt and pepper to taste.

Busy Day Soup

Staff Pick

Ingredients

- 1 lb. Ground Beef
 - 1 packet Onion Soup Mix
- 1 3/4 cup Mixed Frozen Vegetables
 - 5 cups Water
- 28 oz. can Diced Tomatoes
- 1 cup Macaroni, uncooked

Directions

1. In a large soup pot, brown ground beef. Drain fat.
 2. Pour in water, onion soup mix, and tomatoes with juice. Simmer for one hour on medium-low heat.
 3. Add macaroni and frozen vegetables. Cook 15 minutes longer on medium heat.
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Easy Tomato Soup

Staff Pick

Ingredients

- 1 TBSP Butter
- 1/2 cup Diced Onion
- 2 Cloves Garlic, minced
 - Red Pepper Flakes
- 1-14. Oz. can Tomatoes, whole, cubed, or crushed
- 3/4 cup Chicken Broth or Water
- 3 TBSP Heavy Cream
- Salt and Pepper

Directions

1. In a medium saucepan, melt butter over medium heat. Add onions and cook until softened. Add garlic and red pepper.
2. Add tomatoes. If using whole tomatoes, crush with a spoon and simmer for 10 minutes to soften. If using diced tomatoes, simmer for 5 minutes. If using crushed tomatoes, continue to next step.
3. Add broth. Bring to a simmer, and cook for 15 minutes. Remove from heat.
4. If using an immersion blender, blend soup until mostly smooth. If using a countertop blender, cool the soup for 10 minutes first. Blend until smooth and return to saucepan.
5. Stir in cream, salt, and pepper to taste.

Instant Pot Hamburger Soup

Staff Pick

Ingredients

- 1/2 TBSP Olive Oil
- 1/2 Medium Onion, chopped
- 2 Sticks Celery, chopped
- 1 lb. Extra Lean (95%) Ground Beef
 - 3 Cloves Garlic, minced
- 2 Tablespoons Tomato Paste
- 28 oz. can Diced Tomatoes, with juice
 - 4 cups Beef Broth
- 2 large Russet Potatoes, diced
 - 1 dash Italian Seasoning
 - Salt and Pepper, to taste

Directions

1. Add olive oil, onion, and celery to your Instant Pot. Press the sauté button and cook for 4 minutes.
 2. Stir in the beef and garlic. Cook until the beef has browned. Drain fat, if any.
 3. Stir in the tomato paste, then the diced tomatoes, beef broth, potatoes, and Italian seasoning.
 4. Close the lid, press the "manual" button and cook on high pressure for 10 minutes.
 5. Do a quick pressure release when the timer runs out.
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Chicken Salad

Submitted by Margaret Gyalog

Ingredients

- 1 stick celery, chopped
- 1 small onion, chopped
- 1/2 cup pecans, chopped
- 3 large cans white chicken
 - 2 TBSP mayonnaise
 - 1 tsp. mustard
 - Crescent Rolls

Directions

1. Mix the celery, onion, pecans, chicken, mayonnaise, and mustard together.

Note: For every two TBSP of mayonnaise added, use one tsp. mustard.

2. Cook the Crescent rolls.
3. Freeze overnight for easy serving. Cut and place on crescent rolls.

Amish Macaroni Salad

Submitted by Kelly Wright

Ingredients

Salad

- 2 cups Elbow Macaroni, cooked
- 1 cup Potatoes, diced and cooked
- 1 can White Beans, drained
- 1 can Kidney Beans, drained
 - 1 cup Celery, chopped
 - Onion to taste, chopped
- 1/2 cup Green and Red Bell Peppers, chopped
 - 2 TBSP Pimento
- 8 Hard Boiled Eggs, chopped

Dressing

- 1 cup Mayonnaise or Salad Dressing
 - 1/2 cup Milk
 - 3/4 cup Sugar
 - 1 tsp Salt
 - 1 tsp Mustard

Directions

1. Mix the elbow macaroni, potatoes, white beans, kidney beans, celery, onion, peppers, pimento, and hard boiled eggs.
 2. Prepare the dressing. Beat the mayonnaise or salad dressing, milk, sugar, salt, and mustard until the sugar has dissolved.
 3. Pour the dressing over the salad.
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Classic Chicken Salad

Submitted by Kelly Wright

Ingredients

- 4-6 or 8 oz. Boneless, Skinless Chicken Breasts -or-
- 8 Boneless, Skinless Chicken Thighs
- 1/2 cup Mayonnaise
- 2 TBSP Lemon Juice
- 1 tsp. Dijon Mustard
- 2 Celery Ribs, minced
 - 1 Shallot, minced
- 1 TBSP Fresh Parsley, minced (or 1 tsp. dried)
- 1 TBSP Fresh Tarragon, minced (or 1 tsp. dried)
 - Salt and Pepper

Directions

1. In a Dutch oven, dissolve two TBSP salt in 6 cups of cold water. Submerge chicken in water and heat pot over medium heat until the water measures 170°F. Turn off the heat, cover the pot, and let stand until chicken measure 165°F, about 15-17 minutes.
2. Transfer chicken to a paper-lined baking sheet and refrigerate until chicken is cool, about 30 minutes.
4. Meanwhile, whisk mayonnaise, lemon juice, mustard, and 1/4 tsp. pepper together in a large bowl.
5. Pat the chicken dry with paper towels and cut into 1/2 inch pieces. Put chicken into a bowl with the mayonnaise mixture. Add celery, shallot, parsley, and tarragon. Toss to combine. Season with salt and pepper.

Healthy Tuna Avocado Salad

Submitted by Janet Richardson

Ingredients

- Tuna
- Salad Greens, chopped
- Avocado
- Hard Boiled Egg
- Salt and Pepper, to taste

Directions

1. Make a bed of chopped salad greens. Lay the tuna, tomatoes, avocado, hard-boiled egg, and salt and pepper on top. Use proportions of each ingredient to your liking.
 2. Drizzle olive oil over salad and serve.
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Zucchini Salad

Submitted by Janet Richardson

Ingredients

- 4 small Zucchini, sliced into coins
 - 1.5 tsp. Vegetable Oil
 - 1 TBSP Lemon Juice
 - 1/2 cup Onion, chopped
- 1/4 cup Parmesan Cheese, grated
 - 1/4 tsp. Basil or Oregano
 - Salt and Pepper, to taste

Directions

1. Gently mix all ingredients together in a large bowl.
Cover and chill before serving.

Chicken Caesar Pasta Salad

Staff Pick

Ingredients

- 16 oz. Penne Pasta, cooked al dente and cooled
 - 2 cups, Cooked Chicken, shredded
- 4 cups Finely Sliced Romaine Lettuce
 - 12 oz. Caesar Salad Dressing
 - 1 cup Parmesan Cheese, shredded
 - 1 tsp. Garlic Salt
 - 1 tsp. Cracked Pepper

Directions

1. Toss the Caesar dressing and pasta together until the pasta is coated.
 2. Add the shredded chicken, garlic salt, and cracked pepper. Mix.
 3. Add the parmesan and reserve some.
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Creamy Pasta Salad

Staff Pick

Ingredients

- 12 oz. Small Pasta Noodles
- 2 cup Frozen Peas, thawed
- 12 oz. Thick Cut Bacon, cooked and chopped
- 1/2 cup Parmesan Cheese, grated

Dressing Ingredients

- 3/4 cup Mayonnaise
- 2 TBSP Olive Oil
- 1 TBSP Apple Cider Vinegar
- 1 tsp. Granulated Sugar
- 1/2 tsp. Garlic Powder
- 1/2 tsp. Onion Powder
- Salt and Pepper, to taste

Directions

1. Cook the pasta noodles according to their package, until cooked al dente. Drain and rinse in cold water.
2. While the pasta is cooking, make sure the peas are thawed, bacon is cooked and crumbles, and the parmesan is grated.
3. In a small bowl, add the mayonnaise, olive oil, vinegar, sugar, salt, garlic powder, onion powder, and black pepper. Whisk until combined.
4. Add the pasta, peas, bacon, and parmesan to a large bowl. Pour dressing over the top and stir until everything is well coated.
5. Cover and chill 1-2 hours, or serve immediately.

Tuna Pasta Salad

Staff Pick

Ingredients

- 1 cup Diced Red Onion
- 1 cup Diced Celery
- 2 cans Chunk Light Tuna, drained
- 3 cups Elbow Pasta, cooked
- 1 cup Frozen Peas, defrosted
- 2 TBSP Mayonnaise
- 1/2 cup Plain Greek Yogurt
- 1 TBSP Red Wine Vinegar
- Salt and Pepper, to taste

Directions

1. Cook pasta according to package directions. Drain and rinse under cold water.
2. In a large bowl, combine cooked pasta, onion, celery, tuna, peas, mayonnaise, Greek yogurt, vinegar, salt, and pepper. Mix well.

PASTA

Stuffed Alfredo Shells

Baked Spaghetti Casserole

Baked Sausage Ziti

Creamy Cajun Chicken Pasta

Creamy Garlic Shrimp Pasta

Lemon Pasta

Easy Cheesy Taco Pasta with Cream Cheese

Easy Cacio e Pepe

Penne Rosa

Slow Cooker Chicken Alfredo

Stuffed Alfredo Shells

*Submitted by County Commissioner
Laura Davidson*

Ingredients

- Large Pasta Shells
- 1 lb. Cooked Chicken
- 1.5 cup Cottage Cheese
- 1 cup Mozzarella Cheese
- 1/2 cup Parmesan Cheese
- 1/2 cup Romano Cheese
- 1 Egg, beaten
- 1/2 tsp. Salt and Pepper
- 15 oz. Garlic Alfredo Sauce

Directions

1. Preheat oven at 350°F.
2. Boil noodles. Drain.
3. Mix cheeses together in a separate bowl. Remove 1/2 cup for topping. Add the remaining cheese to the noodles.
4. Spoon Garlic Alfredo Sauce on the bottom of a 9x13 dish and place filled noodles on top.
5. Cook 20 minutes.
6. Add remaining cheese to the top of the cooked shells.

Baked Spaghetti Casserole

Submitted by Kim Gentry

Ingredients

- 1-12 oz. box Spaghetti
- 1 cup Onion, chopped
- 1 cup Green Pepper, chopped
- 1 cup Fresh Mushroom, chopped
- 1 tsp. Italian Seasoning
- 1 can Cream of Mushroom Soup
- 2 cup bag Parmesan Cheese
- 1 cup Mozzarella Cheese
- 1 small can Black Olives, chopped
- 1/4 cup Water
- 1 lb. Ground Chuck
- Salt and Pepper, to taste
- Garlic Salt (prefer California style)

Directions

1. Preheat oven to 350°F.
 2. Cook the beef, onions, peppers, and mushrooms (optional) until the meat is brown. Drain the grease.
 3. Boil noodles, approximately 6 minutes, until al dente.
 4. Combine water with soup and add to beef mixture.
 5. Add the noodles, Italian seasoning, parmesan cheese, and black olives.
 6. Top with mozzarella cheese and cover.
 7. Bake 20 minutes.
 8. Remove foil and bake 7-8 minutes, or until the cheese is slightly browned.
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Baked Sausage Ziti

Staff Pick

Ingredients

- 8 oz. Ziti Pasta
- 3 TBSP Extra Virgin Olive Oil
- 2 Spicy Italian Sausage Casings, removed
- 1/2 Small Yellow Onion, diced
- 1 Green Bell Pepper, seeded and diced
- 2 Garlic Cloves, minced
- 2 cups Marinara Sauce
- 2 cups, Mozzarella Cheese
- 1/2 cup Parmesan, grated
- Salt and Pepper, to taste

Directions

1. Preheat oven to 350°F.
2. Cook pasta per box . Drain, toss with a tsp. of oil and pour into a mixing bowl.
3. Pour 1 TBSP of olive oil in a large sauté pan and place over medium-high heat. Add sausage and break apart with spoon. Cook until evenly browned. Drain and add to pasta.
4. Add remaining oil to pan with onion, bell peppers, garlic, salt and pepper.
5. Pour mixture over sausage and pasta and toss together.
6. Add marinara, 1.5 cups mozzarella, 1/4 cup parmesan, and gently mix.
7. Pour mixture into greased baking dish and top with remaining cheeses. Bake 20-25 minutes.

Creamy Cajun Chicken Pasta

Staff Pick

Ingredients

- 8 oz. Linguine Pasta
- 2 Boneless, Skinless Chicken Breasts
- 2 tsp. Olive Oil
- 2 TBSP Unsalted Butter
- 2 TBSP Cajun Seasoning
- 3 Garlic Cloves, minced
- 2/3 cup Diced Tomatoes
- 1.5 cup Heavy Whipping Cream
- 1/2 cup Grated Parmesan Cheese
- 2 TBSP Parsley, finely chopped

Directions

1. In a large pot, boil water and add 1 TBSP salt. Cook pasta until al dente. Drain. Reserve 1/2 cup pasta water.
 2. Beat the chicken breasts so they are even thickness. Season all over with 1.5 TBSP Cajun seasoning.
 3. In a large non-reactive skillet, heat 2 tsp. oil over medium-high heat. Once hot, add chicken and sear both sides. Sauté until cooked through, about 165°F. Slice into thin strips.
 4. In the same skillet, sauté the butter and garlic. Add the tomatoes.
 5. Add the heavy whipping cream, remaining Cajun seasoning, and parmesan cheese. Bring to a simmer.
 6. Add chicken and pasta. Mix well.
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Creamy Garlic Shrimp Pasta

Staff Pick

Ingredients

- 8 oz. Linguine Pasta
- 1 TBSP Olive Oil
- 1 lb. Raw Shrimp, frozen, peeled, and deveined
 - 1/2 tsp. Salt
 - 1/4 tsp. Pepper
- 1 TBSP Old Bay Seasoning
 - 1 TBSP Butter
- 1 Clove Garlic, minced
- 1/2 cup Heavy Cream
- 1/2 cup Parmesan, grated
- 1/4 cup Fresh Parsley, chopped

Directions

1. Boil water with salt in a medium-sized saucepan. Add pasta, cook until al dente. Reserve 1 cup pasta water and drain the rest.
2. In a skillet over medium heat, melt the butter and add olive oil. Cook the shrimp for one minute, the season with salt, pepper, and Old Bay Seasoning (or paprika). Cook shrimp until pink.
3. Toss the pasta with the sauce until it's well coated. Add the shrimp back in to reheat it gently. Garnish with parsley.

Lemon Pasta

Staff Pick

Ingredients

- 12 oz. Spaghetti
- 3 TBSP Olive Oil
- 2 Garlic Cloves, minced
- 2 TBSP Fresh Parsley
- One Lemon, juice and zest
- 1/4 cup Parmesan Cheese, grated
- Black Pepper, to taste

Directions

1. Cook the spaghetti in a pot of salted water according to package until al dente. Drain, reserving 1/2 cup of the cooking pasta liquid.
 2. In a large skillet over medium heat, heat the olive oil. Add the garlic, parsley, lemon zest and juice. Add the cooking pasta liquid and parmesan cheese and stir to combine. Bring the sauce to a simmer.
 3. Transfer the cooked spaghetti to the skillet with the pasta sauce and toss until well coated.
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Easy Cheesy Taco Pasta with Cream Cheese

Staff Pick

Ingredients

- 8 oz. Shell Pasta Noodles
- 1 lb. Lean Ground Beef or Turkey
- 1 Envelope Low Sodium Taco Seasoning
 - 1 cup Water
 - 4 oz. Cream Cheese
- 1.5 cups Shredded Cheese (cheddar, Mexican blend, or Monterey Jack)

Directions

1. Preheat oven to 350°F.
2. Begin boiling pasta according to package instructions.
3. Cook beef in pan. Drain. Place beef back into pan and add taco seasoning and water. Stir well and let simmer on medium heat until liquid has reduced.
4. Cut cream cheese into small squares and add into pan. While stirring, increase heat to medium-high until creamy.
5. Remove from heat. Drain pasta and add to ground beef mixture. Stir until combined. Stir in 1 cup of cheese.
5. Top pasta with remaining cheese and bake in oven uncovered for 5-10 minutes.

Easy Cacio e Pepe

Staff Pick

Ingredients

- 1 lb. Pasta
- 6 TBSP Butter
 - 1 tsp. Pepper
- 1/3 cup Grana Padano, grated
 - 1/2 cup Pecorino, grated

Directions

1. Boil pasta, drain, and reserve 1/2 cup pasta water.
 2. In a large sauce pan, melt butter over medium heat. Add pepper and swirl to toast.
 3. Reduce heat to low. Add pasta and pasta water. Toss to coat.
 4. Toss with Grana Padano.
 5. Remove from heat and toss with Pecorino.
-

Penne Rosa

Staff Pick

Ingredients

- 1 lb. Penne Pasta
- 1 TBSP Olive Oil
- 8 oz. Sliced Mushrooms
- 3 Cloves Garlic, pressed
- 1.5 cups Marinara Sauce
- 1/2-1 tsp. Crushed Red Pepper Flakes
- 3 Roma Tomatoes, diced
- 3 cups Fresh Spinach
- 1/2 cup Heavy Whipping Cream
 - 1/2 tsp. Kosher Salt
 - 1/4 tsp. Black Pepper
- 1/2 cup Parmesan Cheese, shredded

Directions

1. Cook penne pasta according to box.
2. While pasta cooks, heat olive oil in a large skillet over medium-high heat. Add the sliced mushrooms and cook for about 3 minutes, until mushrooms are tender. Add the pressed garlic and cook for an additional minute.
3. Stir in cooked and drained penne pasta, marinara sauce, and crushed red pepper flakes.
4. Add in fresh diced tomatoes and spinach. Stir to combine and cook until spinach is mostly wilted.
5. Stir in the heavy cream. Add salt and pepper. Heat just until warm.

Slow Cooker Chicken Alfredo

Staff Pick

Ingredients

- 1 lb. Chicken Breast
- 4 oz. Cream Cheese
- 4 TBSP Unsalted Butter
- 3 Garlic Cloves, minced
 - 1 tsp. Salt
 - 1/2 tsp. Pepper
- 2.5 cups Heavy Whipping Cream
 - 1 cup Chicken Broth
- 3/4 cup Parmesan Cheese
- 8 oz. Penne Pasta, uncooked

Directions

1. Add the chicken breast, cream cheese, cubed butter, garlic cloves, salt, pepper, chicken broth, and heavy whipping cream into the slow cooker.
 2. Cook on high for 2-3 hours or low for 4-5, until the chicken breast is fully cooked.
 3. Remove the chicken and shred, return to the crockpot along with the pasta, parmesan cheese and cook on high for about 35-40 minutes, or until the pasta is fully cooked through.
 4. Top with freshly grated parmesan and chopped greens and serve.
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MAIN DISHES

Smoked Sausage Bake

Beef Enchiladas

Beef Stroganoff

Easy Ham and Cheese Sliders

Caribbean Chicken

Chipper Chickiladas

Meatloaf

Easy Chicken Divan

Hot Tamales

Corn-Pepper-Sausage Skillet

Chili

Shepard's Pie

*Sheet Pan Balsamic
Steak and Potatoes*

Bacon and Eggs Casserole

*Crockpot Chicken and
Dressing*

*Braised Pork with Pears
and Peppers*

*Mini Ham 'n Cheese
Frittatas*

*Meaty Skillet Lasagna
for Two*

*White Bean - Turkey
Green Chili*

*Slow Cooker Southwestern
Mac and Cheese*

Smoked Sausage Bake

Submitted by County Commissioner Laura Davidson

Ingredients

- 4-5 Potatoes, peeled and cut into chunks
- 1 large Green Pepper, cut into rings
 - 1 large Onion, cut into rings
 - 3-4 Carrots, peeled and cut into chunks
- 1 lb. package Hillshire Farm Smoked Sausage, cut on the diagonal
 - 3 TBSP Oil
 - 1 tsp. Salt
 - 1/2 tsp. Pepper
 - 1/2 tsp. Garlic Powder
 - 1/2 tsp. Dried Basil

Directions

1. Preheat oven to 450°F. Line a 9" x 13" baking dish with foil and spray with cooking spray.
2. Toss vegetables in oil, salt, pepper, garlic powder, and basil.
3. Cook for 30 minutes.
4. Remove from oven add sausage.
5. Cook an additional 15 minutes.

Beef Stroganoff

Submitted by Carol Haas

Ingredients

- 1 lb. Ground Beef or Turkey
- 2 cans Cream of Chicken Soup
 - 1 can Sliced Mushrooms
 - 16 oz. Sour Cream
 - 1 Onion, chopped
- Salt and Pepper, to taste
- Wide Egg Noodles

Directions

1. Brown the ground beef or turkey in a pan. Drain the grease.
 2. Add cream of chicken soup, mushrooms, chopped onion, salt, and pepper. Let simmer.
 3. Cook eggs noodles per directions, about half of the bag. Drain.
 4. Add sour cream to beef mixture and stir. Add the noodles and stir.
 5. Let sit about five minutes before serving.
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Caribbean Chicken

Submitted by Janet Richardson

Ingredients

- 2 Chicken Breast Cutlets
 - 1/4 tsp Chili Powder
 - 1/4 tsp Garlic Powder
 - Salt and Pepper
- 1 lb. Fresh Green Beans, ends trimmed
 - 2 tsp. Olive Oil
- 1/2 cup Pineapple Tidbits
- 1/2 cup Chopped Tomatoes

Directions

1. Preheat oven to 375°F.
2. Spray a baking sheet with Pam and lay chicken on the sheet. Season with chili and garlic powder.
3. Add green beans to the baking sheet. Drizzle with oil and salt and pepper; mix.
4. Bake 20 minutes, flipping halfway through.
5. In a separate bowl, mix the pineapple bits and chopped tomatoes. Serve over the chicken when done.

Meatloaf

Submitted by Freida Cameron

Ingredients

- 1.5 lbs. Ground Beef
- 1/2 package Taco Seasoning
 - 1 Egg
- 1/4 cup Bread Crumbs
 - 1 cup Chunky Salsa
- 1 cup Shredded Mexican Style Cheese

Directions

1. Place ground beef in a bowl. Add egg, bread crumbs, taco seasoning, cheese, and salsa. Mix well.
 2. Place mixture in a loaf pan and bake in preheated oven for 45 minutes to one hour.
 3. If desired, sprinkle more cheese on top and put under a broiler until cheese is melted.
 4. Serve with additional salsa, sour cream, green onions and/or guacamole.
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Hot Tamales

Submitted by Gladip Keller

Ingredients

Meatballs

- 3 lbs. Ground Beef
- 1 lb. Hot Sausage
 - Salt, to taste
- 2 oz. Chili Powder
- 1/2 cup Shortening or Oil

Meal Mixture

- Corn Husks
- 4 lbs. Corn Meal
- 1 oz. Chili Powder
 - Cold Water
- 1/4 cup Shortening or Oil

Directions

1. Combine ground beef, hot sausage, salt, chili powder, and shortening or oil and roll into balls.
2. In a separate bowl, combine meal mixture, salt, chili powder, and cold water. Mix in $\frac{1}{4}$ cup of shortening or oil. Use your best judgment about the amount of water to use.
3. Work meal mixture around meatballs.
4. Wrap with corn husk.
5. Tie each end and the middle.
6. Put in a large container, cover with water, and bring to boil.
7. Reduce to medium heat for about 40 to 60 minutes.

Chili

Submitted by Dennis Grandinetti

Ingredients

- | | |
|-----------------------------------|--------------------------|
| • 1 lb. Ground Beef or Turkey | • 1 package Chili Powder |
| • $\frac{2}{3}$ cups Onion | • 2 cans Chili Beans |
| • $\frac{2}{3}$ cups Green Pepper | • 2 cans Diced Tomatoes |
| • Dash of Salt | • 1 can Rotel |

Directions

1. Brown meat in a skillet on the stove with the onion and bell peppers.
Note: if you're using turkey, you will need to add a tablespoon of oil.
 2. Add the salt, chili powder, chili beans, tomatoes, and Rotel. Mix well.
 3. Cover and simmer at least 30 minutes.
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Sheet Pan Balsamic Steak & Potatoes

*Submitted by County Commissioner
Laura Davidson*

Ingredients

- 1 lb. Baby Potatoes
- 3 TBSP Extra-Virgin Olive Oil
 - 3 Garlic Cloves, minced
 - 1 TBSP Freshly Chopped Rosemary, plus sprigs
 - Kosher Salt
- Freshly Ground Black Pepper
 - 1 lb. Flank Steak
- 1 TBSP Balsamic Vinegar

Directions

1. In a large pot of salted boiling water, boil potatoes until tender, about 12 minutes. Drain and halve if large.
2. Heat broiler. Transfer potatoes to a large rimmed baking sheet and toss with 2 TBSP olive oil, garlic, and chopped rosemary. Season with salt and pepper.
3. On a plate, rub steak with remaining tablespoon oil and balsamic vinegar and season generously with salt and pepper. Nestle in the middle of the potatoes and scatter rosemary sprigs on pan.
4. Broil until steak is medium, about 4 minute per side.
5. Let rest. Slice and serve.

Crockpot Chicken & Dressing

Submitted by Luanne Grandinetti

Ingredients

- 3 cups Chicken Breasts or Thighs, boiled
 - 1 cup Onion, chopped
 - 1 cup Celery, chopped
 - 1/4 cup Oil
 - 1/2 tsp. Salt
 - 1 tsp. Sage
 - 1 tsp. Poultry Seasoning
- 2 cups of White Bread or Biscuit
 - 6 cups Cornbread
- 2 cans Cream of Chicken Soup
 - 2 cups Chicken Broth
 - 3 Eggs
 - 1 TBSP Vinegar

Directions

1. Break breads up into crumbs.
 2. Cook onion and celery in oil.
 3. Stir in celery, onion, salt, sage, and poultry seasoning.
 4. In a small bowl, combine soup, broth, eggs, and vinegar.
 5. Mix together everything except chicken.
 6. Pour into a greased crock pot and cook on high for 30 minutes, then on low for 3-4 hours.
 7. With one hour left, add chicken to crock pot.
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Mini Ham 'n Cheese Frittatas

Submitted by Joan Thigpin

Ingredients

- 6 Large Eggs
- 4 Large Egg Whites
- 2 TBSP Fat-Free Milk
 - 1/4 tsp. Salt
 - 1/4 tsp. Pepper
- 3 TBSP Chives (optional)
- 3/4 cup Fully Cooked Ham,
cubed
- 1 cup Shredded Cheddar
Cheese

Directions

1. Preheat oven to 375°F.
2. In a bowl, whisk the eggs, egg whites, milk, salt, pepper, and chives until blended.
3. Divide ham and cheese among 8-12 muffin cups coated with cooking spray. Top with egg mixture, filling cups 3/4 full.
4. Bake approximately 22-25 minutes. Carefully run a knife around sides to loosen.

Note: this is great to make a batch for quick breakfasts and microwave well. They can be frozen for future use also.

White Bean - Turkey Green Chili

Submitted by Lori Reel

Ingredients

- 1 lb. Ground Turkey or other meat
 - 1 small-medium Onion
 - 2-4 Garlic Cloves
 - 2-15 oz. White Beans,
rinsed and drained
 - 1-14.5 oz. Chicken Broth
 - 1-16 oz. Green Salsa
 - 1.5 tsp. Cumin
 - 4 TBSP Cilantro, chopped
 - 1/2 cup Sour Cream
 - 1/2 cup Cheddar Cheese
or cheese of your choice
 - Baby Bell Peppers (optional)

Directions

1. In a large pan, sauté the garlic, onion, and brown the meat. Add baby bell peppers if desired.
2. Add white beans, chicken broth, green salsa, and cumin. Mix well.
3. Cook on low-medium heat for at least one hour.
4. Garnish with cilantro, sour cream, and cheddar cheese 15 to 30 minutes before serving.

Beef Enchiladas

Staff Pick

Ingredients

- 1 lb. Lean Ground Beef
 - 1 cup Chunky Salsa
- 10 oz. can Red Enchilada Sauce
 - 8 in. Tortillas
- 8 oz. Mexican Blend Cheese

Directions

1. Preheat the oven to 350°F and lightly spray a 9x13 in. baking dish with nonstick cooking spray.
2. In a large skillet, brown the ground beef over medium-high heat. Drain the fat. Stir in the salsa and cook until heated through.
3. Remove from heat. Pour half of the enchilada sauce in the dish.
4. Warm the tortillas. Add the meat mixture to each tortilla. Top with cheese.
5. Roll each tortilla up and place in the dish, seam side down. Top with remaining enchilada sauce and cheese.
6. Wrap the dish in aluminum foil and bake 30-35 minutes.

Easy Ham and Cheese Sliders

Staff Pick

Ingredients

- 12 count Hawaiian Rolls or Slider Buns
 - 1 lb. Sliced Deli Ham
- 6 slices Mozzarella Cheese
- 6 slices Provolone Cheese
- 1 tsp. Worcestershire Sauce
- 2 Garlic Cloves, minced
 - 1 tsp. Fresh Parsley, minced
- Salt and Pepper, taste

Directions

1. Preheat oven to 350°F. Spray a 9x11 baking dish with cooking spray.
 2. Slice the rolls in half; don't pull apart.
 3. Layer the sliders in this order: provolone slices, sliced ham, mozzarella cheese. Replace the top half of the rolls over the cheese.
 5. In a small bowl, combine melted butter, Worcestershire sauce, garlic, fresh parsley, and a pinch of salt and pepper. Brush onto the tops of the rolls.
 6. Cover loosely with nonstick foil. Pierce rolls with toothpicks to keep the foil from touching the tops.
 7. Bake 15 minutes. Remove foil and continue baking another 10 minutes until tops are golden brown.
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Chipper Chickiladas

*Submitted by County Commissioner
Laura Davidson*

Ingredients

- Large Pasta Shells
- 1 lb. Cooked Chicken
- 1.5 cup Cottage Cheese
- 1 cup Mozzarella Cheese
- 1/2 cup Parmesan Cheese
- 1/2 cup Romano Cheese
 - 1 Egg, beaten
- 1/2 tsp. Salt and Pepper
- 15 oz. Garlic Alfredo Sauce

Directions

1. Preheat oven at 350°F.
2. Boil noodles. Drain.
3. Mix cheeses together in a separate bowl. Remove 1/2 cup for topping. Add the remaining cheese to the noodles.
4. Spoon Garlic Alfredo Sauce on the bottom of a 9x13 dish and place filled noodles on top.
5. Cook 20 minutes.
6. Add remaining cheese to the top of the cooked shells.

Easy Chicken Divan

Submitted by Sue Minor

Ingredients

- 16 oz. package Broccoli Spears, cooked
- 4 oz. Chicken, cooked and diced
 - 3/4 cups Cheddar Cheese, shredded
 - 1/2 cup Mayonnaise
 - 1 tsp. Lemon Juice
- 1.5 cans Cream of Chicken Soup
 - Dash of Hot Sauce, to taste
- Crushed Crackers, Cornflakes, or Potato Chips, for topping

Directions

1. Preheat oven to 350°F.
 2. Place cooked broccoli in lightly greased baking dish. Top with chicken.
 3. Combine cheese, soup, mayonnaise, lemon juice, and hot sauce. Mix well.
 4. Pour cheese mixture over the chicken.
 5. Sprinkle with toppings of your choice.
 6. Bake for 30 minutes.
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Corn-Pepper-Sausage Skillet

Submitted by County Commissioner Laura Davidson

Ingredients

- 12 oz. Italian or Bulk Pork Sausages
- 1 cup Green or Red Pepper, chopped
 - 1 cup Onion, chopped
- 3 cups fresh Whole Kernel Corn -or-
 - 1 package (16 oz.) Frozen Corn
 - 1/2 tsp. of Garlic Powder
 - 1/4 tsp. Pepper
 - 1/4 tsp. Chili Powder
 - 1/4 tsp. Ground Cumin

Directions

1. Crumble sausage into heavy 10-inch skillet.
2. Add green pepper & onion until soften.
3. Add corn.
4. Stir in garlic, pepper, chili & cumin.
5. Cook until sausage is cooked thru.

Shepard's Pie

Submitted by Alderman Graeme Coates

Ingredients

- 1.5 to 2 pounds potatoes, peeled and quartered
 - 4 TBSP Butter
 - 2 TBSP Olive Oil
- 1 Medium Onion, chopped (about 1.5 cups)
- 1-2 cups Carrots and peas, cooked and diced
- 1.5 lbs. Ground Round Beef
- 1/2 cup Beef Broth or brown gravy
 - 1/2 tsp. Thyme
- 1 TBSP Worcestershire Sauce
- Salt and Pepper, other seasonings of your choice

Directions

1. Boil the potatoes, peeled and quartered, in medium sized pot. Cover with at least an inch of cold water and a teaspoon of salt.
2. Bring to a boil. Reduce to a simmer and cook until tender (about 20 minutes).
3. Boil the peas and carrots in a pan and with water and salt.
4. While the potatoes are cooking, add olive oil in a large sauté pan on medium heat. Add the chopped onions and cook until tender.
5. Add ground beef to the pan with the onions. Cook and season with salt and pepper, Worcestershire sauce and thyme until the beef is no longer pink. Add the cooked peas and carrots mix, drained, with beef and onions in the sauté pan.
6. When the potatoes are cooked, remove them from the pot and place them in a bowl with the butter.

Bacon and Eggs Casserole

Submitted by Charlotte Buckus

Ingredients

- 8 Bacon Strips, cut into 2" pieces
 - 18 Large Eggs
 - 1 cup Whole Milk
- 1 cup Shredded Cheddar Cheese
 - 1 cup Sour Cream
- 1/4 cup Sliced Green Onions
 - 1 tsp. Salt
 - 1/2 tsp. Pepper

Directions

1. Preheat oven to 350°F.
2. In a large skillet, cook bacon until crisp. Place on paper towel to dry.
3. In a large bowl, beat eggs. Add milk, cheese, sour cream, onions, salt and pepper.
4. Pour into a greased 13x9 in. baking dish. Crumble bacon on top. Bake uncovered until knife inserted comes out clean, about 40-45 minutes.

Braised Pork with Pears and Peppers

Submitted by Connie Qualls

Ingredients

- 3 lbs. Lean Boneless Pork Loin Roast
 - 2 cups Chicken Stock
 - 1/2 cup Soy Sauce
- 3 TBSP Sherry Wine (optional)
 - 1/3 cup Fresh Ginger, thinly shredded
 - 2 Cloves Garlic, crushed
 - 2 TBSP Brown Sugar
- 3 Fresh Pears, peeled and sliced
 - 1 cup Green Onions, sliced
 - 2 large Bell Peppers, sliced

Directions

1. Preheat oven to 350°F.
2. Put the roast in a deep roasting pan with a cover.
3. In a mixing bowl, combine the chicken stock, soy sauce, wine, ginger, and brown sugar then pour over roast.
5. Cover and bake until done, about 1.5 hours, basting frequently.
6. Remove the pork to a platter and keep warm.
7. Thicken the remaining pan liquid with a small amount of corn starch mixed with cold water and poach pears, onions, and peppers in the sauce until heated through.
8. Slice the meat very thin to serve.

Meaty Skillet Lasagna for Two

Submitted by Kelly Wright

Ingredients

- 8 oz. 85% Lean Ground Beef
- 1/4 cup Mozzarella Cheese, shredded
- 2 TBSP Parmesan Cheese, grated
- 1/2 cup Whole Milk Ricotta Cheese
- 2 TBSP Fresh Basil, chopped -or-
 - 2 tsp. Dried Basil
- 1-28 oz. can Whole, Peeled Tomatoes
- 2 tsp. Olive Oil
- 1 small Onion, chopped fine
- Salt and Pepper
- 1 Garlic Clove, minced
- 5 Curly-Edged Lasagna Noodles, broken into 2-inch lengths

Directions

1. Pulse tomatoes and their juice in food processor until coarsely ground and no large pieces remain, 6 to 8 pulses.
 2. Heat oil in 10-inch nonstick skillet over medium heat until shimmering. Add onion and 1/4 teaspoon salt and cook until softened, about five minutes. Stir in garlic and pepper flakes and cook until fragrant, about 30 seconds. Add ground beef and cook, breaking up meat with a wooden spoon, until no longer pink, 3 to 5 minutes.
 3. Scatter noodles over the meat, then pour pulsed tomatoes over pasta. Cover, increase heat to medium-high, and cook at a vigorous simmer, stirring often, until pasta is tender, about 20 minutes.
 4. Off heat, stir in 2 tablespoons mozzarella and 1 tablespoon Parmesan. Season with salt and pepper to taste. Dollop heaping tablespoons of ricotta over noodles, then sprinkle with remaining 2 tablespoons mozzarella and remaining 1 tablespoon of Parmesan. Off heat cover and let set until cheese is melted, 2 to 4 minutes.
 5. Sprinkle with basil and serve.
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Slow Cooker Southwestern Mac and Cheese

Submitted by Tim Cobb

Ingredients

- 1-14.5 oz. can Fire Roasted Tomatoes
- 1-14.5 oz. can Diced Tomatoes
 - 1-15 oz. can Black Beans
 - 1-11 oz. can Mexicorn -or-
- 15.25 oz. can of Southwest Corn
 - 1 packet Taco Seasoning
 - 1 packet Ranch Seasoning
 - 1 lb. Ground Turkey or Beef
- 16 oz. Elbow Macaroni or other pasta
- 1-15.5 oz. container Ragu Double Cheddar Cheese Sauce
 - 1-8 oz. bag Mexican Blend Shredded Cheese

Optional Ingredients

- Additional spices include chili powder, smoked paprika, and ground chipotle chili pepper.
 - Milk
 - Sour Cream
 - Mexican Cheese
 - Hot Sauce
 - Jalapeño Peppers

Directions

1. Using a 5 qt. cooker (or larger), add tomatoes, black beans, and corn. Do not drain. Add packets of ranch and taco seasoning and stir everything together.

Optional: add your preference of chili powder, smoked paprika, and ground chipotle chili pepper to taste. Mix well.

2. Cook on low for 6-8 hours.
 3. About 1-2 hours before eating, cook turkey or beef on the stove top, draining any fat, and cook elbow macaroni or other pasta. Add meat and drained pasta to your slow cooker.
 4. Pour your Ragu Double Cheddar Cheese sauce to the slow cooker and mix well. Add shredded Mexican Blend Cheese and stir.
 5. Allow the food to continue to cook on low for another hour or two. At the one hour mark, check the food. If the mac and cheese is getting too thick, add a bit of milk to desired consistency.
 6. Serve with sour cream, Mexican cheese, hot sauce, or jalapeno peppers.
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SIDE DISHES

Potato Pave with Bacon and Parmesan

Hash Brown Potatoes

Corn Casserole

Garlic Herb Roasted Carrots and Zucchini

Parmesan Potato Stacks

Summer Squash Casserole

Honey Butter Skillet Corn

Oven-Baked Mac and Cheese

Cheesy Scalloped Potatoes

Potato Pave with Bacon and Parmesan

Submitted by Joan Thigpen

Ingredients

- 3 lbs. Thin-Sliced Smoked Bacon
- 6 lbs. Russet Idaho Potatoes
- 1.5 cups Heavy Cream
- 6 Fresh Thyme Sprigs
- 5 1/3 oz. Parmesan Cheese, grated
- 1/2 cup Unsalted Butter, melted and slightly cooled
- Salt, to taste
- Sriracha or other hot sauce

Directions

1. Using an oven or frying pan, cook the bacon in batches until fried, but not yet crispy. Set aside.
 2. Line the base and sides of a 9x13 in. baking dish with parchment, allowing it to hang over the sides.
 3. Peel and thinly slice the potatoes. Line the bottom of the prepared pan with two layers of the sliced potatoes. Drizzle with some of the cream, thyme leaves, Parmesan, and a small sprinkle of salt. Cover with a layer of the cooked bacon.
 4. Top with another two layers of the potatoes. Continue layering with the cream, thyme, Parmesan, salt, then bacon and potatoes. Continue to repeat, finishing with a couple of layers of potato. Drizzle with cream, thyme, Parmesan, a little salt, and the melted butter.
 5. Fold in the tops of the parchment paper and cover with plastic wrap. Place a slightly smaller baking pan on top and fill with something heavy such as weights or cans. Allow to rest for 20 minutes.
-

Hash Brown Potatoes

Submitted by Margaret Gyalog

Ingredients

- 1 can Cream of Chicken Soup
- 2 lbs. Frozen Hash Brown, cubed
- 2 cups American Cheese, grated
- 1 cup Crushed Corn Flakes (topping)
- 1/4 cup Melted Butter (topping)
- 1 pint Sour Cream
- 1/2 cup Butter, melted
- 1 tsp. Salt
- 1 tsp. Pepper
- 1 TBSP Dry Onion

Directions

1. Preheat oven to 350°F.
2. Mix all ingredients, except toppings, in a large bowl.
3. Place in a 9' x 13' baking dish. Mix corn flakes and melted butter and top mixture.
4. Bake for 1-1.5 hours.

Corn Casserole

Submitted by Kim Gentry

Ingredients

- 1-12 cups Grated Cheese
- 1/2 cup Bell Pepper, chopped
- 1 small jar Pimento
- 1/2 cup Onions, chopped
- 1 can Cream Corn
- 1 box Jiffy Mix
- 1 Egg
- 1 Stick Butter

Directions

1. Preheat oven to 350°F.
 2. Combine all ingredients and pour into a baking pan.
 3. Bake 40 minutes.
-

Garlic Herb Roasted Carrots and Zucchini

Staff Pick

Ingredients

- 1 1/4 lb. Baby Potatoes, halved
- 1 lb. medium Carrots, cut into 2-inch pieces
 - 3 TBSP Olive Oil, divided
- 1 TBSP Fresh Thyme, minced
 - 1 TBSP Fresh Rosemary, minced
 - Salt and Pepper, to taste
- 12 oz. Zucchini, trimmed and cut into 1-inch pieces
 - 4 Cloves Garlic , minced

Directions

4. Preheat oven to 400°F and set a rack to the middle.
2. In a large bowl, toss together potatoes and carrots with 2.5 TBSP olive oil, thyme, rosemary, and season with salt and pepper to taste. Spread onto a rimmed baking sheet.
3. Roast for 20 minutes.
4. Toss zucchini in a bowl with the remaining 1/2 TBSP olive oil and season lightly with salt. Add to the baking sheet. Add minced garlic and toss everything. Spread into an even layer.
5. Return to oven and roast until all of the veggies are tender and slightly browned, about 20 minutes longer.

Parmesan Potato Stacks

Staff Pick

Ingredients

- Potatoes, thinly sliced
 - 4 TBSP Cream
- 4 TBSP Fresh Parmesan, grated
 - Cooking/Olive Oil Spray
 - 2 Garlic Cloves, crushed/minced

Directions

1. Preheat oven to 400°F.
 2. Grease a 12-hole muffin tin with olive oil or cooking spray.
 3. Add cream, parmesan, and garlic to potatoes and mix, making sure slices are well coated. Add Salt and pepper to taste.
 4. Divide potato mixture evenly between tin holes.
 5. Bake for 50 minutes or until potato is cooked through and tops are crisp.
-

Summer Squash Casserole

Staff Pick

Ingredients

- 1 lb. Zucchini
- 1 lb. Yellow Squash, cut into 1/4 in. slices
- 2.5 TBSP Olive Oil
- 1 1/4 tsp. Salt, divided
 - 1/2 tsp. Pepper
- 1/3 cup Parmesan Cheese
 - 1/3 cup Breadcrumbs
 - 1/4 tsp. Garlic Powder
 - 2 TBSP Fresh Parsley, finely chopped

Directions

1. Preheat oven to 350°F.
2. Cut yellow squash and zucchini into 1/4 in. cubes. Sprinkle with 1/2 tsp. salt. Let sit 10 minutes then dab with a paper towel.
3. Spray a 9x9 baking dish with non-stick cooking spray. Overlap the zucchini and squash in a row, alternating. Drizzle with olive oil then sprinkle with salt and pepper.
4. In a small bowl, combine Parmesan, breadcrumbs, and garlic powder. Toss to combine and then sprinkle over the zucchini and squash.
5. Cover dish with foil and bake 30 minutes.
6. Remove foil and turn heat to a high broil for 5-7 minutes or until breadcrumbs turn golden brown.

Honey Butter Skillet Corn

Staff Pick

Ingredients

- 2 TBSP Butter
- 2 TBSP Honey
- 16 oz. Frozen Corn
- 2 oz. Cream Cheese, cut into chunks
 - 1/4 tsp. Salt
 - 1/4 tsp. Pepper

Directions

1. In a skillet pan, over medium-high heat, melt the butter and honey. Once melted, add the frozen corn and cook 5-8 minutes, stirring occasionally, until cooked through.
 2. Add cream cheese, salt, and pepper. Stir together and let it cook, about 3-5 minutes, while stirring.
-

Oven-Baked Mac and Cheese

Staff Pick

Ingredients

- 2.5 cups Uncooked Macaroni
 - 2.5 TBSP Flour
 - 1 1/4 tsp. Salt
 - Pepper
- 4 TBSP Butter, thinly sliced
 - 3 cups Cheddar Cheese, shredded
- 1 cup Whole Milk

Directions

1. Preheat oven to 350°F.
2. Cook pasta until tender; drain.
3. Mix all of the dry ingredients together and then set them aside.
4. Spray an oven-safe bowl or dish with cooking spray. Place half of the macaroni inside. Sprinkle half of the flour mixture over the top and then top it with half of the butter slices. Sprinkle 1+1/2 cups of cheese over the top and repeat.
5. Pour milk over the entire macaroni and cheese casserole.
6. Cover with foil and bake for 35 minutes. Remove foil and bake an additional 10 minutes.

Cheesy Scalloped Potatoes

Staff Pick

Ingredients

- 3 lb. Russet or Yukon Gold Potatoes
 - 1 TBSP Butter
- 3 Cloves Garlic, minced
- 2 cups Heavy/Whipping Cream
 - 1 tsp. Salt
 - Pepper, to taste
- 2 cups, Cheddar Cheese, grated
- 1 cup Parmesan Cheese, grated

Directions

1. Preheat oven to 350°F.
 2. Peel potatoes cut into 1/8" (3 mm) slices with a mandoline slicer.
 3. Add the butter to a small saucepan over medium-high heat. Once melted, add the garlic. Add in the cream, salt, and pepper. Stir occasionally. Take off the heat when it begins to boil.
 4. Arrange half of the potatoes on the bottom of a greased 9x13 baking dish, overlapping the potatoes. Pour half the cream mixture over top, then add half of each cheese. Repeat for second layer.
 5. Bake, covered with foil, for 40 minutes. Remove foil and bake for another 25-35 minutes. Ovens vary, so check for doneness regularly.
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DESSERT

Miss Daisy's Five Flavor Pound Cake

Vanilla Peanut Butter Fudge

Cake Pops

Frito Treats

Banana Pudding Dip

Dump Cake

Triple Chocolate Pound Cake

Yorkshire Pudding

Mountain Dew Apple Dumplings

Rebekah's Basic Cookie Dough

Lazy Man Peach Cobbler

Cinnamon Roll Cake

Miss Daisey's Five Flavor Pound Cake

Submitted by Becci Steed

Ingredients

- 1 cup Butter or Margarine
- 1/2 cup Vegetable Shortening
 - 3 cups Sugar
 - 5 Eggs, well beaten
- 3 cups All-Purpose Flour
- 1/2 tsp. Baking Powder
 - 1 cup Milk
- 1 tsp. Coconut Extract
 - 1 tsp. Rum Extract
 - 1 tsp. Butter Extract
 - 1 tsp. Lemon Extract
 - 1 tsp. Vanilla Extract

Glaze Sauce Ingredients

- 1 cup Sugar
- 1/2 cup Water
- 1 tsp. Coconut Extract
- 1 tsp. Butter Extract
- 1 tsp. Lemon Extract
- 1 tsp. Rum Extract
- 1 tsp. Vanilla Extract

Directions

1. Preheat oven to 325°F.
2. Cream butter, shortening, and sugar until light and fluffy. Add eggs which have been beaten until lemon colored.
3. Combine flour and baking powder.
4. Add to cream mixture alternately with milk. Stir in flavorings.
5. Spoon mixture into greased 10-inch tube pan and bake for 1.5 hours or until cake tests done.
6. Add glaze if desired or cool in pan about 10 minutes before turning out.

Glaze sauce: Combine ingredients and bring to boil. Pour over hot cake in pan. Let sit in pan until cool.

Vanilla Peanut Butter Fudge

Submitted by Janet Richardson

Ingredients

- 1-16 oz. container Vanilla Cake Frosting
- 1-16 oz. jar Peanut Butter

Directions

1. Spoon the frosting and peanut butter into a microwave-safe bowl.
2. Microwave for 1 minute. Mix well.
3. Place a layer of wax paper inside a glass rectangular dish.
4. Pour mixture in the glass dish and spread evenly. Place dish in the fridge until firm.
5. Cut in to small squares before serving. Store in the fridge.
6. Can also use chocolate frosting to make Chocolate Peanut Butter Fudge.

Cake Pops

Staff Pick

Ingredients

- | | |
|---|--|
| • 1-15.25 oz. box Yellow Cake Mix,
plus required ingredients | • 20 oz. White Candy
Melting Wafers |
| • 1 cup Vanilla Frosting | • Sprinkles |

Directions

1. Prepare and bake the cake according to the package for a 9x13 pan.
 2. Break the cake into pieces and place in food processor. Add the frosting and process until it forms a ball. If the mixture doesn't come together, add more frosting 1 TBSP at a time.
 3. Form the mixture into 46-3/4 oz. balls. Refrigerate on baking sheet for 30 minutes.
 4. Melt candy wafers in a microwave-safe bowl. Dip a half inch of lollipop sticks into the candy, then stick halfway into cake balls. Refrigerate 1 hour.
 5. Microwave the candy again and pour it into a tall narrow glass. Dip each cake pop into the candy and let any excess run off. Add decorations.
 6. Stick the pops in Styrofoam blocks and let set completely.
-

Frito Treats

Submitted by Joan Thigpen

Ingredients

- 2 pkg. Corn Chips, divided
- 2 cups Semisweet Chocolate Chips, divided
 - 1 cup Sugar
 - 1 cup Light Corn Syrup
 - 1 cup Creamy Peanut Butter

Directions

1. Spread 1 package of corn chips on the bottom of a greased 13x9 in. baking pan. Sprinkle 1 cup chocolate chips over top.
2. In a large heavy saucepan, combine sugar and corn syrup. Bring to a boil. Cook and stir for 1 minute.
3. Remove from heat; stir in peanut butter. Pour half of the peanut butter mixture over chip mixture. Top with remaining corn chips and chocolate chips; drizzle with remaining peanut butter mixture.
4. Let stand until set. Cut into bars.

Banana Pudding Dip

Submitted by Kelly Wright

Ingredients

- 1-3.4 oz. Instant Banana Pudding
- 1-3.4 oz. Instant Vanilla Pudding
 - 2 cups Half & Half
- 1 can Sweetened Condensed Milk
 - 1 tsp. Pure Vanilla Extract
- 1-8 oz. Cream Cheese, softened
- 4 medium Bananas
- 1 tsp. Lemon Juice
- 1-8 oz. Frozen Whipped Topping, thawed
- 1/2 cup roughly crushed Vanilla Wafers

Directions

1. Cut your bananas into cubes and pour the lemon juice on them.
 2. Using a mixer, whip together both pudding mixes, half and half, and vanilla extract until thickened, but still pourable.
 3. Add the softened cream cheese and continue to mix until smooth.
 4. By hand, mix in the banana chunks, two-thirds of the whipped topping, and the crushed vanilla wafers. Reserve 1 TBSP of the vanilla wafers.
 6. Pour into a serving dish or bowl and frost the top with the remaining whipped topping.
 7. Garnish with the remaining vanilla wafer crumbs.
 8. Refrigerate covered for 2-4 hours before serving.
-

Dump Cake

Submitted by Connie Qualls

Ingredients

- 1 can Pie Filling (your choice)
- 1 small can Pineapple Chunks with Juice
 - 2 sticks Butter, melted
 - 1 cup Pecans
- 1 box Yellow Cake Mix

Directions

1. Preheat oven to 350°F.
2. In a 9 x13 pan, pour the pie filling, then the pineapple and juice.
3. Sprinkle the cake mix on top.
4. Pour the melted butter over. Top with pecans.
5. Bake for one hour.
6. Serve with whipped cream, if desired.

Triple Chocolate Pound Cake

Submitted by Sue Minor

Ingredients

- 1 package Devil's Food Cake Mix
- 1-6 oz. package Instant Chocolate Pudding Mix
 - 1.25 cups Water
 - 1/2 cup Vegetable Oil
 - 4 Large Eggs
- 1-12 oz. package Semisweet Chocolate Morsels
- 1-6 oz. package Semisweet Chocolate Morsels
- 1/2 cup Whipping Cream
- Pecan Halves (optional)

Directions

1. Preheat oven to 350°F.
2. In a large mixing bowl, combine devil's food cake mix, instant chocolate pudding mix, water, oil, and eggs. Beat for two minutes at medium speed with electric mixer.
3. Stir 12 oz. morsels into batter.
4. Grease and lightly flour a 10 in. Bundt pan and pour in the batter.
5. Bake 55 minutes.
Note: the toothpick test will not come out clean.
6. Cool in pan for 10 minutes. Invert on a cooling rack and cool completely.
7. Combine the remaining 6 oz. morsels and whipping cream in a small sauce pan over low heat, stirring until the morsels are melted and cream is incorporated.
8. Drizzle glaze over the cake. Garnish with pecan halves. Let set before serving.

Yorkshire Pudding

Submitted by Alderman Graeme Coates

Ingredients

- 2 Eggs
- 4 oz. Milk
- 3 oz. Flour
- Crisco

Directions

1. Preheat oven to 350°F.
2. Mix the eggs, milk, and flour together in a bowl and let rest in the refrigerator for at least 30 minutes.
4. In a muffin pan, add 1/2 tsp. of Crisco to each muffin cup. Place the pan in the oven until the lard has melted.
6. Quickly add Yorkshire pudding mix to each cup, about 3 TBSP each.
7. Bake for 30 minutes.

Note: Do not open oven door until the pudding has risen or they will be flat.

Mountain Dew Apple Dumplings

Submitted by Tim Cobb

Ingredients

- 2 whole, medium-sized
Granny Smith Apples
- 2 8-oz. cans Crescent Rolls
- 2 sticks Unsalted Butter
- 3/4 cup Granulated Sugar
- 3/4 cup Brown Sugar
- 1 tsp. Vanilla
- 1 12-oz. can Mountain Dew
- Cinnamon

Note: 1.5 cups of either granulated sugar or brown sugar can be used instead of 3/4 cup each.

Directions

1. Preheat oven to 350°F and grease a 9×13 in. baking dish.
 2. Peel and core apples, cutting each into eight wedges; set aside. Unroll the crescent dough and separate triangles.
 3. Roll each apple slice in a crescent roll triangle, making sure to completely wrap the apple slice. Place the dumplings in the baking dish.
 4. In a small saucepan, melt the butter. Stir in granulated and brown sugar until melted. Add vanilla and stir. Pour over the apple dumplings.
 5. Pour the Mountain Dew around the outside edges of the dumplings.
 6. Bake for 35-45 minutes, or until the dumplings are golden brown.
-

Rebekah's Basic Cookie Dough

Submitted by Carol Barnscome

Ingredients

- 2 cups All-Purpose Flour
 - 1 tsp. Baking Soda
 - 1 tsp. Baking Powder
 - 1/4 tsp. Salt
- 3/4 cup Granulated Sugar
 - 3/4 cup Brown Sugar
- Your choice of finishing ingredients (see next pages)

Note: for below ingredients, add these amounts unless otherwise specified.

- 2 sticks Unsalted Butter (at room temperature)
 - 1 tsp. Vanilla
 - 2 large Eggs

Directions

1. Preheat oven to 300°F.
2. In a large mixing bowl, combine the dry ingredients, including the finishing ingredients you have chosen. Set aside.
3. In another large bowl, cream the butter, eggs, and vanilla with an electric mixer. Gradually add the dry ingredients and mix thoroughly.
Note: You may have to mix the dough by hand once you have added all the ingredients in order to make sure everything is blended.
4. Measure cookies out by tablespoonfuls onto greased cookie sheets.
5. Bake for 10-12 minutes.

Note: Each batch makes 2 to 3 dozen cookies, depending on which finishing ingredients you choose.

Rebekah's Basic Cookie Dough, Cont.

Finishing Ingredient Options

1 of 3

Almond Wedding Cookies:

Add 1/2 cup ground almonds to the dry ingredients. Substitute 1 tsp. almond extract for the vanilla extract called for in the liquid ingredients list. Once cookies are completely cool, toss in a Ziploc bag filled with powdered sugar until the cookies are completely coated.

Butterscotch Toffee Treats:

Add one 6 oz. box of butterscotch pudding mix and 1 bag of Heath toffee bits to the dry ingredients.

Caribbean Crunch Cookies:

Add 1 cup flaked coconut and 1 cup chopped pecans to the dry ingredients.

Note: For best results, chop the flaked coconut further in a food processor before adding it to the mix.

Chocolate Chip Cookies:

Add 1.5 cups chocolate chips to the dry ingredients. If desired, you may also add 1/2 cup of chopped pecans.

Chocolate Cherry Delights:

Add 1/2 cup of unsweetened cocoa powder, 1.5 cups of white chocolate chips, and one 6 oz. bag of dried cherries to the dry ingredients.

Chocolate Toffee Treats:

Add 1/2 cup of unsweetened cocoa powder and one bag of Heath toffee bits to the dry ingredients.

Cranberry Orange Delights:

Add one 6 oz. box of orange Jello powder and one 6 oz. package of dried cranberries to the dry ingredients.

Crazy Cranberry Cookies:

Add 1 cup of white chocolate chips, 1 cup of chopped pecans, and one 6 oz. bag of dried cranberries to the dry ingredients.

Double Chocolate Delights:

Add 1/2 cup of unsweetened cocoa powder and 1.5 cups of white chocolate chips to the dry ingredients.

Loaded Peanut Butter Cookies:

Add 1/2 cup chopped unsalted peanuts, 1/2 cup chocolate chips, and 1/2 cup peanut butter chips to the dry ingredients. Substitute 1/2 cup of creamy peanut butter for 1 stick of the butter in the liquid ingredients. Add the same amount of eggs and vanilla that are called for in the recipe above.

Luscious Lemon Cookies:

Add one 6 oz. box of lemon Jello powder and 1.5 cups of white chocolate chips to the dry ingredients.

Rebekah's Basic Cookie Dough, Cont.

Finishing Ingredient Options

2 of 3

Maui Macadamia Cookies:

Add 1 cup of white chocolate chips and 1 cup of chopped macadamia nuts to the dry ingredients.

Mint Chocolate Madness Cookies:

Add 1/2 cup of unsweetened cocoa powder and one bag of Andes mint chips to the dry ingredients.

Mocha Munch Cookies:

Add 1/2 cup of unsweetened cocoa powder to the dry ingredients and 1 TBSP instant coffee to the liquid ingredients.

Orange Creamsicle Treats:

Add one 6 oz. box of orange Jello powder and 1.5 cups of white chocolate chips to the dry ingredients.

Peanut Butter Cookies:

Add 1.5 cups of chopped unsalted peanuts to the dry ingredients. Substitute 1/2 cup of creamy peanut butter for 1 stick of the butter in the liquid ingredients. Add the same amount of eggs and vanilla that are called for in the recipe above.

Peanut Butter Chocolate Cookies:

Add 1.5 cups chocolate chips to the dry ingredients. Substitute 1/2 cup of creamy peanut butter for 1 stick of the butter in the liquid ingredients. Add the same amount of eggs and vanilla that are called for in the recipe above.

Peanut Butter Toffee Cookies:

Add one bag of Heath toffee chips to the dry ingredients. Substitute 1/2 cup of creamy peanut butter for 1 stick of the butter in the liquid ingredients. Add the same amount of eggs and vanilla that are called for in the recipe above.

Peppermint Patties:

Add 1/2 cup of unsweetened cocoa powder and one bag of Andes peppermint candy chips to the dry ingredients.

Pumpkin Crunch Cookies:

Add one 6 oz. box of pumpkin pudding mix, 1 bag of cinnamon chips, 1 cup of chopped pecans, and 1 tsp. pumpkin pie spice to the dry ingredients.

Note: The pumpkin pudding and cinnamon chips are typically carried in stores only during Thanksgiving and Christmas, so be sure to stock up on these ingredients if you want to make these cookies at any other time during the year.

Rebekah's Basic Cookie Dough, Cont.

Finishing Ingredient Options

3 of 3

Rainbow Cookies:

Mix and measure out dough as directed. Flatten dough balls slightly and press several regular or mini-M&M candies into the top of each before baking.

Note: Do not mix the M&M candies into the dough, as the liquid ingredients will melt the colored shells and cause the colors to run.

Reese's Peanut Butter Cookies:

Add 1/2 cup of unsweetened cocoa powder and 1.5 cups peanut butter chips to the dry ingredients.

Snickerdoodles:

Add one teaspoon of cream of tartar to the dry ingredients and mix dough as directed. Measure out cookies and roll each dough ball in a mixture of cinnamon and granulated sugar before placing on cookie sheets.

Sugar Cookies:

Mix and measure cookie dough as directed. Pour sprinkles or colored sugar into a small bowl. Measure out dough balls, flatten each slightly, and drop into the sprinkles, making sure the tops are completely covered. Place on cookie sheets and bake as directed.

Sweet Strawberry Cookies:

Add one 6 oz. box of strawberry Jello powder and 1.5 cups of white chocolate chips to the dry ingredients.

Thumbprints:

Mix and measure cookie dough as directed above. Before baking, flatten each cookie and make a small indentation in the center. Fill the space with your favorite flavor of fruit preserves. Bake as directed.

Toffee Treats:

Add one bag of chopped Heath toffee candy pieces to the dry ingredients. If desired, you may also add one cup of chopped pecans.

Tropical Wedding Cookies:

Add one 6 oz. box of key lime, lemon or orange Jello to the dry ingredients. Mix, measure and bake as directed. Once cookies are completely cool, toss in a Ziploc bag filled with powdered sugar until the cookies are completely coated.

Wedding Cookies:

Add 1/2 tsp. cinnamon, 1/2 tsp. nutmeg, and 1 cup ground pecans to the dry ingredients. Mix, measure and bake as directed. Once cookies are completely cool, toss in a ziploc bag filled with powdered sugar until the cookies are completely coated.

Lazy Man Peach Cobbler

Submitted by Senna Mosley

Ingredients

- 1 cup Flour
- 2.5 cups Sugar
- 1 medium can Peaches
- Cinnamon
- 1.5 sticks Butter
- 1 cup Milk

Directions

1. Preheat oven to 300°F and place a basic cake pan in the oven with a stick of butter. Remove when butter has melted.
2. Heat peaches and 1/2 cup sugar with 1/2 stick of butter over medium heat on stove top.
3. In a bowl, add flour, the remaining sugar, and milk. Mix well.
4. Add the mixture to the melted butter in pan from the oven.
5. Pour peaches over the top and bake until golden brown.

Cinnamon Roll Cake

Staff Pick

Ingredients

- 3 cups All-Purpose Flour
- 1 cup White Granulated Sugar
 - 4 tsp. Baking Powder
 - 2 Large Eggs
- 2 tsp. Vanilla Extract
 - 1.5 cups Milk
- 1/2 cup Salted Butter

For Cinnamon Filling

- 3/4 cup Salted Butter
- 1 cup Packed Light Brown Sugar
 - 2 TBSP Flour
- 1 TBSP Ground Cinnamon

For Glaze

- 2 cups Powdered Sugar
 - 5 TBSP Milk
- 1 tsp. Vanilla Extract

Directions

1. Preheat oven to 350°F degrees. Spray 9x13 dish with nonstick cooking spray. In a large bowl, combine all ingredients for cake except melted butter.
2. While mixer is running, slowly add 1/2 cup melted butter. Mix until combined. Spread batter evenly into the dish.

For the Filling

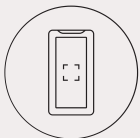
3. In a small bowl, mix filling ingredients until combined well. Drop the cinnamon filling by spoonfuls onto the cake batter.
4. Take a butter knife and make swirly, marble-effect patterns all around the cake.
5. Bake for 35-40 minutes, or until a toothpick comes out clean.

For the Glaze

6. Whisk together powdered sugar, milk and vanilla extract in small bowl. Pour the glaze over the warm cake.
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